

Coteaux du Layon

Grape variety: 100% Chenin

Style: Sweet (74g/l)

Colour: White

Alcohol: 12,8 % abv



Sweet white wine produced from over-ripe grapes, selected at the vine in three successive harvest runs from October to early November.

WINEMAKING TECHNIQUES: Manual harvesting with successive selections in the vineyard. Gentle pressing in a pneumatic press to conserve the unique aromas of the over-ripened grapes.

Fermentation at low temperatures for several weeks.

APPEARANCE: Brilliant lemon-gold colour. **NOSE:** Nicely expressive, intense and complex with a combination of acacia honey and floral lemon grass aromas, as well as notes of candied fruits (pineapple, apricot, quince). Great aromatic length driven by notes of fresh fruit. **PALATE:** Round, full and creamy textured, yet constantly balanced by a frank and refreshing liveliness. This wine is appreciated for being light, fruity and very drinkable.